

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
1	POTABLE WATER	06	0	No
A MINIMUM OF FOUR POTABLE WATER SAMPLES WERE NOT COLLECTED EACH MONTH ON THE VESSEL AND ANALYZED FOR THE PRESENCE OF E. COLI. THE LATEST MICROBIOLOGIC TEST RESULTS FOR THE WATER IN THE PORT OF NEW YORK WAS NOT AVAILABLE.				
2	POTABLE WATER	08	0	No
THE INTERNATIONAL SHORE CONNECTION FOR FIRE FIGHTING WAS NOT FITTED WITH A REDUCED PRINCIPLE BACKFLOW PREVENTION DEVICE.				
3	POTABLE WATER	06	0	No
THE HALOGEN ANALYZER-CHART RECORDER CHARTS HAD A RANGE OF 0-100% RATHER THAN 0.0-5.0PPM.				
4	POTABLE WATER	08	0	No
BACKFLOW PREVENTION DEVICES WERE NOT PROVIDED ON THE POTABLE WATER LINES SUPPLYING TWO OF THE SHOWERS IN THE SPA.				
5	SWIMMING POOL	*	0	No
IT IS RECOMMENDED THAT THE 1.0 PPM AND 3.0 PPM MILLIVOLT EQUIVALENTS BE HIGHLIGHTED IN THE CONVERSION CHART POSTED IN THE POOL PUMP ROOM.				
6	SWIMMING POOL	10	0	No
A SHEPHERD'S HOOK WAS NOT PROVIDED FOR THE SWIMMING POOL. A LENGTH OF ROPE 1.5 TIMES THE WIDTH OF THE POOL WAS NOT ATTACHED TO THE FLOATATION DEVICE. THE DRAIN FOR THE CHILDREN'S POOL WAS NOT FITTED WITH AN ANTI-VORTEX DRAIN COVER.				
7	INTEGRATED PEST MANAGEMENT	40	0	No
DEVELOP PEST SIGHTINGS LOGS FOR INCLUSION IN THE INTEGRATED PEST MANAGEMENT PLAN. INCLUDE GLUE TRAPS FOR INSECT MONITORING IN THE VESSEL'S INTEGRATED PEST MANAGEMENT PLAN.				
9	DELPHIN LOUNGE	22	0	No
A SPONGE WAS NOTED IN THE SANITIZING BUCKET OF THE THREE BUCKET SYSTEM.				
10	DELPHIN LOUNGE	20	0	No
A DOMESTIC REFRIGERATION UNIT WAS NOTED IN THE BAR PANTRY.				
11	POTABLE WATER	08	0	No
VERIFY THAT THERE ARE AT LEAST 3 METERS (10 FEET) BETWEEN THE CHLORINE INJECTION POINT AND THE SAMPLING POINT AT THE BUNKER LINE.				
12		*	0	No
IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.				
PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV				
USE EMAIL MESSAGE SUBJECT LINE: DELPHIN- CAS - [08/24/2001] .				
13	MAIN DISHWASHING	26	0	Yes
SOME PREVIOUSLY CLEANED PLATE COVERS WERE SOILED.				
14	MAIN DISHWASHING	22	2	No
PLATE COVERS WERE BEING OVER LAPPED ON DISH RACKS THEREFORE PREVENTING THEM FROM BEING CLEANED PROPERLY.				

STATEMENT OF CORRECTIVE ACTIONS

- 1) Will be discussed soon with main office to purchase the IDEXX Colilert Test
- 2) Will be installed while shipyard period November 2001
- 3) We will contact Mr. Bill Allemon in Miami and try to get it from him.
- 4) They are already installed
- 5) It is already done
- 6) The correct Shepherd's Hook is ordered, the robe is ordered and we will attach it on the Floatation Device, the Anti-Vortex Drain have to discuss with the main office how we can manage this.
- 7) We will follow your recommendation.
- 8)
- 9) We will check and observe this in the future.
- 10) In the shipyard we will remove the refrigerator and replace him with the professional one.
- 11) We will measure it and if necessary we will change it.
- 12) We will develop a corrective action statement for that matter
- 13) We ordered already the right rack size to clean the cover in a perfect way.
- 14) We will check and observe this better to avoid it in the future.
- 15) We cut 50% of the dish wash curtain direct after your inspection
- 16) Our technical Engineer brought already the temperature to the right level.
- 17) We reported that matter to the main office.
- 18) We will try to change the thermometer from the sink to the wall during our shipyard period November 2001.
- 19) We received in Boston a original seal for that machine.
- 20) Our technical Engineer brought already the temperature to the right level.
- 21) The ice machine is already removed and we will replace like recommended from you through an ice dispenser.
- 22) We reported that matter to the main office.
- 23) Will be installed while shipyard period November 2001.
- 24) We reported that matter to the main office.

Thank you very much for the good cooperation between your department and us. We could improve our hygiene standard through the last years with your help. Very best regards Hanspeter and Robert

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NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
15	MAIN DISHWASHING	22	2	No
THE FINAL RINSE CURTAIN IN THE DISHWASHER WAS TOO LONG. PLATES WERE NOT BEING SANITIZED PROPERLY.				
16	COLD PANTRY	20	0	No
SLICED LUNCHEON MEATS IN A REACH-IN CONTAINED INTERNAL TEMPERATURES FROM 42° TO 45°F.				
17	MAIN GALLEY	33	1	No
THE DECK IN THE GALLEY LIFT CONTAINED NON-EASILY CLEANABLE GAPS 90° ANGLES AT THE DECK/BULKHEAD JUNCTURES.				
18	CREW POT WASH	22	2	No
THE THERMOMETER ON THE 3-COMPARTMENT SINK WAS FOGGED OVER AND COULDN'T BE READ.				
19	CREW GALLEY	20	0	No
THE GAP ON THE BACK PLATE OF THE SLICER WAS SEALED WITH SOFT SEALANT.				
20	CREW GALLEY	20	0	No
THE INTERNAL TEMPERATURES OF READY TO EAT MEATS IN A REACH-IN RANGED FROM 42° TO 45°F.				
21	CREW MESS	20	0	No
THE ICE MAKING MACHINE HAD BEEN OUT OF ORDER FOR SEVERAL MONTHS.				
22	CAR DECK	33	1	No
THE DRY GOODS STORAGE CONTAINED BULKHEADS CONSTRUCTED OF OPEN MESH WIRE.				
23	CAR DECK	36	0	No
LIGHTING IN THE REFRIGERATED CONTAINERS WAS LESS THAN ADEQUATE.				
24	DINING ROOM	33	1	No
THE CARPET IN FRONT OF SOME OF THE WAITER STATIONS WAS SOILED AND STAINED.				